

bref

by darren chin

Valentine's Menu 2020

Amuse Bouche

Foie Gras

Brioche Toast | Candied Kumquat

Semolina Breaded American Oysters

Mustard Green Puree | Pickled Watermelon Radish | Yuzu Kosho

1st Course

Local Tropical Kaluga Caviar

Bafun uni | Kodawari Egg Cream | Potato Chips | Pistachio

2nd Course

Mushroom Medley

Crispy Portobello | Pickled Shimeji | Button Mushroom with Cep
Grill King Oyster Mushrooms | Seared Split Gill Mushroom | Pine Nuts
Creme Fraiche | Chives Oil | Mushroom Jus

3rd Course - Choice of either

Norwegian Atlantic Skrei Cod

Braised Celtuce | Roselle | Tropical Fruit Gel | Zucchini Flower | Fish Emulsion

Alternatively

Black Angus Tenderloin

Koji Rice Paste | Potato Dauphinoise | Charred Nai Pak | Bearnaise Sauce

4th - Dessert

Bref's "Mont Blanc"

Cotton Sponge Soaked in Grand Marnier | Chestnut Cream | Orange Marmalade |
Light Crush Meringue | Yogurt Snow

RM318++ p/pax